



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

COMPASS GROUP USA, INC.
Eurest Dining Services
11200 W Parkland Av
Milwaukee, WI

9/26/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-103.11	The Person In Charge must make sure the requirements of the Food Code are followed. Chef was aware of some of the broken equipment and sneeze guard requirements and did not address issues.	10/8/2013
3-101.11	Items in the Grab n Go case need to have expiration dates, ingredient labels and declared allergens plus your full address with phone number.	10/8/2013
	Cookies and bakery items need to have the ingredients and declared allergens available to the consumer. Since the products are from a manufacturer you may cut the label off the box and post it, make stickers for the cookie jars, table tents or any other way for the consumer to view it. All food must be safe, unadulterated and honestly presented.	
3-304.11	The cappuccino parts and the coffee dispensers are not being sanitized at all. These pieces of kitchen equipment need to go thru the 3 step wash, rinse and sanitize cycle daily. Food equipment must be clean and sanitized before used with food.	10/8/2013



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3-306.11	<p>1. The hot dog roller cover is broken and does not have a sneeze guard lid. Replace hot dog roller cover with lid.</p> <p>2. Sauces sitting on ice in tubs need to be in squeeze bottles to provide adequate sneeze guard protection. Provide effective food shields. You may use ice for condiments only if they are not a daily item.</p> <p>3. Move the hot soups over to the salad bar hot holding well OR install a 2-3 inch lip at 45 degree angle onto current soup station.</p>	10/8/2013
3-501.16	<p>At the grill station there were chicken wings at 124-126F and at 112-120F, Potentially hazardous food must be held hot at 135 degrees or above.</p> <p>At the grill station REPAIR or REPLACE both Hatco hot holding units, they are not keeping food hot at 135F+. Replace them with effective hot holding units that are NSF approved and install appropriate sneeze guards with sides. If you have any questions contact Mark Malin at 414-286-5769.</p> <p>If you repair the current units, repair the taped/frayed cord on the one unit.</p>	10/8/2013
3-501.16	<p>At the salad bar there was tuna salad 53F, grilled chicken 47F, chicken 48F and lo mein noodle salad 53F. Potentially hazardous food must be held cold at 41 degrees of below.</p> <p>The salad bar is mechanical, buy the appropriate support rails and metal hotel pans and see if the unit will run and keep foods cold at 41F without the ice. Self monitor temperatures. Service if needed.</p> <p>At the grill station, you are not allowed to have any food stored on ice due to cold holding violations. Discontinue ice and install a small prep cooler with a lid.</p> <p>At the entree section, discontinue putting ice in the hot holding wells (not designed for this) and using ice for other food items. Install a small prep cooler with a lid.</p>	10/8/2013
3-501.17	<p>Undated deli ham, turkey, chicken breasts, tuna salad, lo mein salad, noodles, and feta cheese. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.</p>	10/8/2013
3-602.11	<p>In the dry storage area, just label the common name of food items that were bulk and transferred into containers. Properly label food.</p>	10/8/2013



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4-301.14	Discontinue using PAM spray on the panini presses at the deli station. Any grease production needs to be under a hood, so no oils, butter, or grease sprays may be used outside a hood. Provide an approved ventilation hood for all required cooking equipment. NOTE: keep this in mind for the deli remodel, no cooking raw grease producing meats in the new Turbo Chef that will be installed.	10/8/2013
4-501.11	Repair and/or have equipment evaluated. Do the following: 1. Repair the dishwasher so that water does not drip onto the floor. 2. The Ecolab chemicals are leaking badly. Call Ecolab to repair. 3. Repair the dishwasher so that the hot water sanitizing at 160F occurs. A thermometer was ran thru 3x and the highest temp reached was 154F. You need to have the water over 180F so that dishes will be sanitized at 160F. Allow for a 20 degree drop in temperature for contact with cold dishes. It seemed that when the rinse cycle kicked in, the rack was already out of the washer. Slow cycle down perhaps. Service dishwasher. 4. Repair the wall by the mop sink and clean mop basin.	10/8/2013
5-205.11	The handsink at the deli station is completely blocked by a cart with sandwich toppings on ice. Handsink was not available for use. Make sure the handsink is always available. Move the cart down some.	10/8/2013
6-301.10	An additional hand sink needs to be added in the middle of the main prep area. Since the plumbing is already there, attach it next to the water fill/meat thaw prep sink. Install a splash guard between the hand sink and the prep sink with a smooth cleanable seam. Have soap and paper towels supplied at all times at this sink. Provide the appropriate number of handsinks.	10/8/2013
6-301.13	At the warewashing sink, move the paper towel dispenser away from the sanitize compartment and install it over the wash sink, next to the hand soap. You have previously been asked to do this, it is now required.	10/8/2013



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68-4

Post a copy of your Food Dealers License. Call City Clerk at 286-2238.

10/8/2013

Notes:

FDL no. See order.

CFM yes. Stanley Tom exp. 8/6/2018

Dishwasher failed. See order.

The deli station is going to have a remodel. Make sure plans are submitted with the City for Plan Review by Mark Malin 286-5769.

DO THE FOLLOWING:

1. Replace or reseal any missing ceiling tiles.
2. Clean the vegetable prep sink area to include the air gap under the sink.
3. Replace the burnt out hood bulb and the kitchen ceiling bulbs that are out.
4. Sweep the walk in cooler floor, remove dust off the cooler fans and get the onions off the floor 6 inches.
5. Clean the mold out of the ice maker and clean the dirty/dusty vent filters.

*******other notes of concern*******

1. At the entree station, part of the hot holding unit was full of ice and used for cold holding. Temps ok. Also, other items on ice at this station but none were hazardous and it was for a daily special.
2. At the deli station all sandwich topping were on ice. Area to be remodelled in future. Make sure nothing is kept on ice.
3. At the salad bar the burger toppings cannot be kept on ice. Move them into the salad bar unit.
4. At the entree station, discontinue having customer self serve items or install appropriate sneeze guards. OR employee serve area only.

On 9/26/2013, I served these orders upon COMPASS GROUP USA, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature